**Pumpkin Scones**

*You’ll need:*

* 2.5 cups self-raising flour
* 2/3 cup cooked mashed pumpkin (don’t use butternut ̶ too stringy) also, microwaved or baked pumpkin will have more flavor than a boiled one
* A little over 1/3 cup sour cream. Natural yoghurt can be used for a lower fat version, but isn't as good.

*Possible additions:*

* 1 tsp grated orange zest (very good), and/or
* 1/2 tsp ground nutmeg and/or
* 2 tbsp sultanas

*Method:*

Preheat oven as hot as possible.

Line a baking dish or cake tin with baking paper, or grease and flour it.

Now place this tin on a baking tray or oven tray. this is to stop the scones getting too hard underneath.

Roll out dough. Cut out circles with a glass. They should be about as thick as your big toe. (Do not use toe to measure them).

Place circles, just touching, in the tin. Use up the rest of the dough by rolling and cutting again.

Brush the circles with milk- this will help them rise and make the tops shiny. If you don't have a pastry brush dip your clean finger if a glass of milk.

Bake 10-15 minutes, or till tops are brown.

Take out of oven and AT ONCE cover the tin with a CLEAN tea towel.

leave five minutes for the steam to soften the scones.

Eat NOW with 'jam' and whipped cream. (A slab of cheese is pretty good, too).

Scones are nowhere near as good if not eaten at once ̶ they go hard and doughy, even pumpkin scones. But they are okay- just not so delicious ̶ for a day or two after baking, gently heated up again.